



R.J.VIÑEDOS



# Pasión 4

## MALBEC

*Varietal Composition:* 100% Malbec

*Vintage:* 2015

*Harvest:* Handpicked during the second and third week of March.

*Origin / Vineyard Location:* Vineyards in Luján de Cuyo, Maipú, and Uco Valley (Tupungato and Tunuyán). The altitude is between 740 and 1,010 meters above sea level.

*Vegetative Cycle:* The 2014/15 season was characterized by a warm winter and a cool summer with higher than average amounts of rain. The vineyards with well-draining soils produced high quality wines due to the lower than average temperatures. Vineyards with heavier soils required much more agronomical management and effort.

*Production:* Between 8 and 12 ton per hectare

*Maceration:* 2 to 3 days of cold maceration, 12 to 15 days of maceration in total

*Alcoholic Fermentation:* Alcoholic fermentation with select yeasts in epoxied cement tanks.

*Malolactic Fermentation:* With indigenous bacterias.

*Ageing:* 15% of the total volume is aged in French and American oak barrels (of second and third use) for 4 to 6 months and the remaining 85% in epoxied cement tanks.

*Tasting Notes:* Intense ruby red color. In the nose, the red fruits stand out along with a touch of cherry and strawberry and subtle hints of tobacco and vanilla. In the mouth the tannins are sweet and silky. It is an enjoyable wine that is easy to drink. Its finish is fresh and fruity.